

Betty's Cherry Pie Fruit Pizza Recipe



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In this video, Betty demonstrates how to make Cherry Pie Fruit Pizza. A chocolate chip cookie crust is layered with a sweetened cream cheese sauce, cherry pie filling, crushed pineapple, bananas, kiwi fruit, and mandarin oranges. It makes a lovely dessert, and it is a great compromise between a sugary, fatty dessert, as opposed to one that has some nice, colorful fruits in addition to the sweet crust.

Ingredients:

1 roll chocolate chip cookie dough, softened (You may use a roll of sugar cookie dough or home-made cookie dough.)
8-oz. package cream cheese, softened to room temperature
½ cup sugar
1 teaspoon vanilla extract
1 can cherry pie filling (You may use strawberry pie filling.)
8 ½-oz. can crushed pineapple, drained
2 or 3 bananas, sliced
3 or 4 kiwi fruit, peeled and sliced into half-slices
1 small can mandarin oranges, drained
cooking oil spray

Spray bottom of a pizza-sized pan with cooking oil spray. Place softened cookie dough in pan, and press it into an even circle. Bake, according to cookie package directions. Cool. Cream together 8-oz. cream cheese, ½ cup sugar, and 1 teaspoon vanilla extract. Smooth on top of cooled cookie dough. Top with cherry pie filling, being careful not to add so much of the liquid part that it would seep down into the crust and make it soft. Next, spread drained, crushed pineapple over the top of the cherry pie filling. Evenly place slices from 2 or 3 bananas on top of the crushed pineapple. Now, place half-slices from 3 or 4 kiwi fruit over the top of the bananas. Finally, place small can of drained mandarin orange sections on top of the kiwi fruit. Cover with plastic wrap and store in the refrigerator until ready to serve. My family loves this dessert! My sister, Barbara, makes it for us when we have a family gathering. I hope you like it! --Betty